

Benjarong

ROYAL THAI CUISINE

Benjarong literally means “five colours” in the name of a unique type of Thai porcelain that became fashionable in the early 1800s for Royal and ceremonial functions and renowned for its intricate, exquisitely executed patterns.

It is therefore a fitting name for a restaurant that preserves the fine tradition of Royal Thai cuisine

Most dishes usually feature five distinct flavours- bitter, salty, sweet, sour and hot- forming a harmony of taste, colour, and texture. Herbs and spices appeal to the most discerning of palates.

A typical Thai meal consists of an assortment of curry dishes, soup, salad, vegetable and dip sauce served simultaneously with plain steamed rice.















At Benjarong you will experience the very best of Thailand’s unique culinary offerings.



All prices are stated in US Dollars.

Prices are subject to 10% service charge and 12% government tax

APPETIZER

- \$17.00** **POR PIA TORD**  
Spring rolls stuffed with vegetables, served with sweet chili sauce
- \$20.00** **GAI PING**  
Marinated grilled chicken skewers served with tamarind dip sauce and cucumber salsa
- \$18.00** **TORD MAN PLA**   
Deep fried Thai spiced minced fish cake
spicy peanut sauce and cucumber salsa
- \$18.00** **GAI HOR BAI TOEY**  
Baked marinated chicken in pandan leaves
roasted sesame seed and sweet soy sauce
- \$20.00** **SOM TAM THAI**     
Thai style green papaya salad with peanuts,
chilies, dried shrimps, and tomatoes with
a tangy sour and sweet dressing



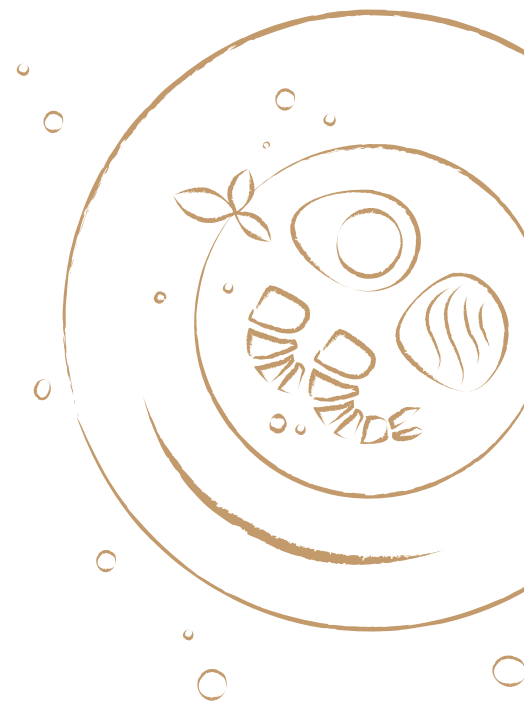
SOUP

\$25.00 **TOM KHA GAI**   
Thai chicken in coconut milk soup and fresh young coconut noodles, lemon grass, galangal, cabbage, and small birds eye chilies

\$30.00 **TOM YUM GUNG**    
Thai soup with tiger prawns, straw mushrooms, lemongrass, galangal, dried chilies with fresh lime juice coriander and makrut lime leaves

\$18.00 **GEANG JUED PHAK RUAM** 
Assorted vegetable clear broth soup

\$20.00 **GEANG JUED TAO HU MOO SUB, SA RAI**  
Minced pork with Japanese tofu in clear broth and seaweed soup



 Vegetarian  Spice  Nut  Seafood  Shellfish  Gluten  Gluten Free  Pork

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MAIN DISH

GAENG DAENG

Fiery and full of flavour a Thai dish made using red curry paste infused with milk
Choice of:

\$34.00

• Chicken

\$26.00

• Vegetarian

\$45.00

• King prawns

GAENG KIEW WAN | Chef Sunai's Signature Curry

The name "green" curry derives from the green chilies. A Thai curry based on coconut milk and fresh green chilies, it's fiery hot with a hint of sweetness

Choice of:

\$34.00

• Chicken

\$25.00

• Vegetarian

\$45.00

• Prawns

\$45.00

PANAENG, NUER

Traditional Beef and Thai red Curry and minced peanut curry sauce

\$50.00

GAENG KIEW WAN TALEY

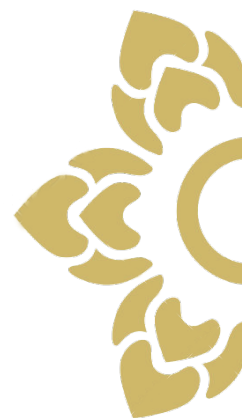
Mixed Seafood in Thai green curry with, coconut milk sweet basil and kaffir lime leaves with Thai pea eggplant

\$65.00

MASSAMAN CEE KRONG NUER *not included in package*

Famous Thai braised Australian beef short rib curry in peanut sauce, peanuts and shaved coconut sauce

25% discount for the package guest



 Spice  Nut  Seafood  Shellfish  Gluten  Gluten Free

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\$32.00 **GAI PHAD MED MAMUANG**   

Sautéed chicken with cashew nuts and dry chili

\$45.00 **GUNG PHAD MAN GUNG**   

Stir-fried tiger prawns with shrimp fat, garlic powder

\$26.00 **PHAD THAI GUNG SOD**   

Thai signature flavourful fried rice noodles worked with fresh tiger prawns, dried shrimps, Chinese chives, egg and bean sprouts in a tangy sweet tamarind sauce, bean curd, and ground peanuts

\$35.00 **PLA TUNA YANG**  

Grilled Maldivians tuna served with homemade sea food dip sauce

\$32.00 **PLA NUENG MANAO**  

Steamed Marinated reef fish slice in sea food dip sauce

\$22.00 **TAO HU NUENG KIGN**  

Steamed Japanese tofu with soy sauce dressing

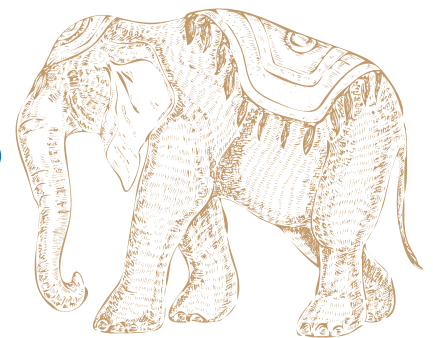
\$30.00 **TOA HU PHAD BAI KHA PHRAO**   

Wok fried spicy tofu with hot basil leave

SIDES SELECTION

\$20.0 **PHAD PHAK RUAM NUM MAN HOY**  

Stir fry seasonal vegetables in oyster sauce



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DESSERTS

\$18.00 KHA NUM TAKO
Thai style pudding filled with sweet corn kernel

\$20.00 KHAO NIEW MAMUANG
Mango with sticky rice, the classic Thai dessert

\$18.00 TROPICAL FRUIT PLATE

\$5.00 CHEF'S DAILY SELECTION OF ICE CREAM OR SORBET



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